

**Notice of References Cited**

Application/Control No.

10/540,196

Applicant(s)/Patent Under  
Reexamination  
SRINIVAS ET AL.

Examiner

Nikki H. Dees

Art Unit

1794

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\*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a).)  
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